ELECTRIC FRYER with FILTER
PITCO MODEL ME14S-C/MFD

This equipment chapter is to be inserted in the Fryer section of the *Equipment Manual.*

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EXCLUSIVELY FOR
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INSTALLATION & OPERATORS MANUAL

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Manufactured in
The United States of America

WARRANTY STATEMENT

Pitco Frialator, Inc. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

1. WARRANTY PROVISIONS - FRYERS
   A. Pitco Frialator, Inc. warrants all parts, with the exception of the frypot, elements and computer for 1 year after the date of installation of the fryer.
   B. If any parts become defective during the first year after the installation date, Pitco Frialator will also pay for the labor, freight and travel costs involved in replacing said part.

2. WARRANTY PROVISIONS - FRYPOTS
   A. If a frypot develops a leak due to a defect in material or workmanship within the first 10 years after installation, Pitco Frialator, Inc. will either weld or replace, at its discretion, the frypot.
   B. The customer will be responsible for all freight, labor and travel charges for this repair, except within the period stated in section 1-B.

3. WARRANTY PROVISIONS - COMPUTER
   A. Pitco Frialator, Inc. will warrant the Intellifry Computer from defects in material or workmanship for a period of two years.
   B. If the computer is found to be defective during the first 2 years after the installation date, Pitco Frialator Inc. will also pay for the labor, freight and travel costs involved in replacing said part.

4. WARRANTY PROVISIONS - ELEMENTS
   A. Pitco Frialator, Inc. will warrant the Electric Elements from defects in material or workmanship for a period of 3 years.
   B. The customer will be responsible for all freight, labor and travel charges for this repair, except within the period stated in section 1-B.

FOR YOUR SAFETY:
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING:
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE MANUALS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING:
This machine is intended to be hard wired when installed in its final location.

Retain this manual for future reference

INSTALLATION INSTRUCTIONS

CAUTION:

This equipment is manufactured for the use on a particular voltage and phase which is specified on the rating plate located on the inside of the door.

When your fryers arrive, look them over carefully noting any damage on the freight bill. If concealed damage is found after you have accepted the equipment, report it to the carrier immediately as all claims must be filled within 15 days of the receipt of the shipment. Also, be sure to keep all packing materials as these will be necessary to make any claim.

Follow these installation instructions carefully. A proper installation is important for the operation of the fryers.

All installations must conform to all local and state codes and well as the United States National Electrical Code (ANSI/N.F.P.A. No. 70-1987). In Canada, installations must be made in accordance to Canadian Electrical Code Part I, CSA-C22.1.

Do not block the area around the casters and under the fryers. Contact the Autorized Pitco Frialator representative for any service related problems. Routine maintenance may be performed by qualified personnel.

The duct system, the hood system and the fryers must be cleaned on a regular basis and must be kept clear of any grease build up. See the appropriate Maintenance Requirements Cards.

Ventilation:

A proper ventilation system is also an important part of the installation. For information on the construction and installation of ventilating hoods, please see "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment", N.F.P.A. No. 96-1987. Copies can be obtained by writing to the National Fire Protection Association, Battery March Park, Quincy, MA 02269

Clearances:

Minimum clearance of 6" (15cm) must be maintained from combustible construction on each side and the rear of the equipment. This equipment may be installed on combustible floors.

Maintain a minimum of 24"(61cm) clearance in front of the fryer to provide for proper operation, maintenance and servicing.

Wiring diagram(s) are located in the back of the service manual and inside the fryers.

The control (interlock) voltage for this equipment must be 120VAC (US & Canada). For other countries please check the rating plate.

Regular cleaning of this equipment, as well as the hood, is an important part of proper maintenance. Refer to Maintenance Requirement Cards for proper procedure and frequency.

Once the fryers are in place:

Leveling the fryers will help ensure proper operation. To level the fryers loosen the two set screws on the caster stem. Rotate the collar of the caster to raise or lower the height of the unit. Tighten set screws to lock the adjustment. Casters should be adjusted so that the fryers are level and at the correct height under the hood system.

Clean the fry tanks using the Boil Out procedure on Maintenance Card 14A.
A wiring diagram is located in the back of this manual and inside the fryers.

EQUIPMENT SET UP AND SHUT DOWN

PROCEDURES

NOTE: Should you experience a power failure, your fryers will shut off automatically. Once the power has been restored, press the key to turn the fryer back ON. If the machine is being filtered, close the RED return valve so that the filter does not run if the machine is left un attended. Do not attempt to restart the fryers until the power is restored.

Filling the fryer with oil:

It is very important to make sure the oil level is correct before attempting to heat shortening in your Pitco fryer.

Liquid shortening can be poured directly into the fry tank until the correct level has been reached. This is indicated by a line on the right hand side of the inside of the tank.

NOTE: The "COLD" level is considered to be the "MINIMUM" oil level and the "HOT" level is considered to be the "MAXIMUM" oil level.

For solid shortening, the shortening must be cut into small blocks about 1" (2.54 Cm) in size. These small blocks must be placed under and around the heating elements.

The fryer can now be turned ON.

Set-Up:

NOTE: Please read the Operating instructions thoroughly before attempting to operate this equipment.

Make sure the power cords are plugged into the correct receptacles and the proper building circuit breakers are turned ON.

Press the key on either side of the full vat computer, or the right key for the right side and the left key for the left side of a split vat computer to turn the unit ON.

The computer display will light and the heating elements will begin to heat and will be controlled by the computer/controller.

NOTE: From a cold start the fryer will automatically begin a melt cycle. This is a condition where the computer will heat the shortening in small controlled bursts of heat. Once the predetermined temperature has been reached, the unit will exit the melt cycle and go to normal operation. The melt cycle cannot be overridden.

Make sure that the shortening is at the proper level **after** cooking temperature has been reached. It may be necessary to add shortening to maintain the proper level.

NOTE: When adding solid shortening to an empty fry tank, first remove the baskets and support racks and fill the bottom of the tank with shortening, continue to pack the remaining shortening into the tank. Place the basket support rack on top of the shortening before turning the unit ON.

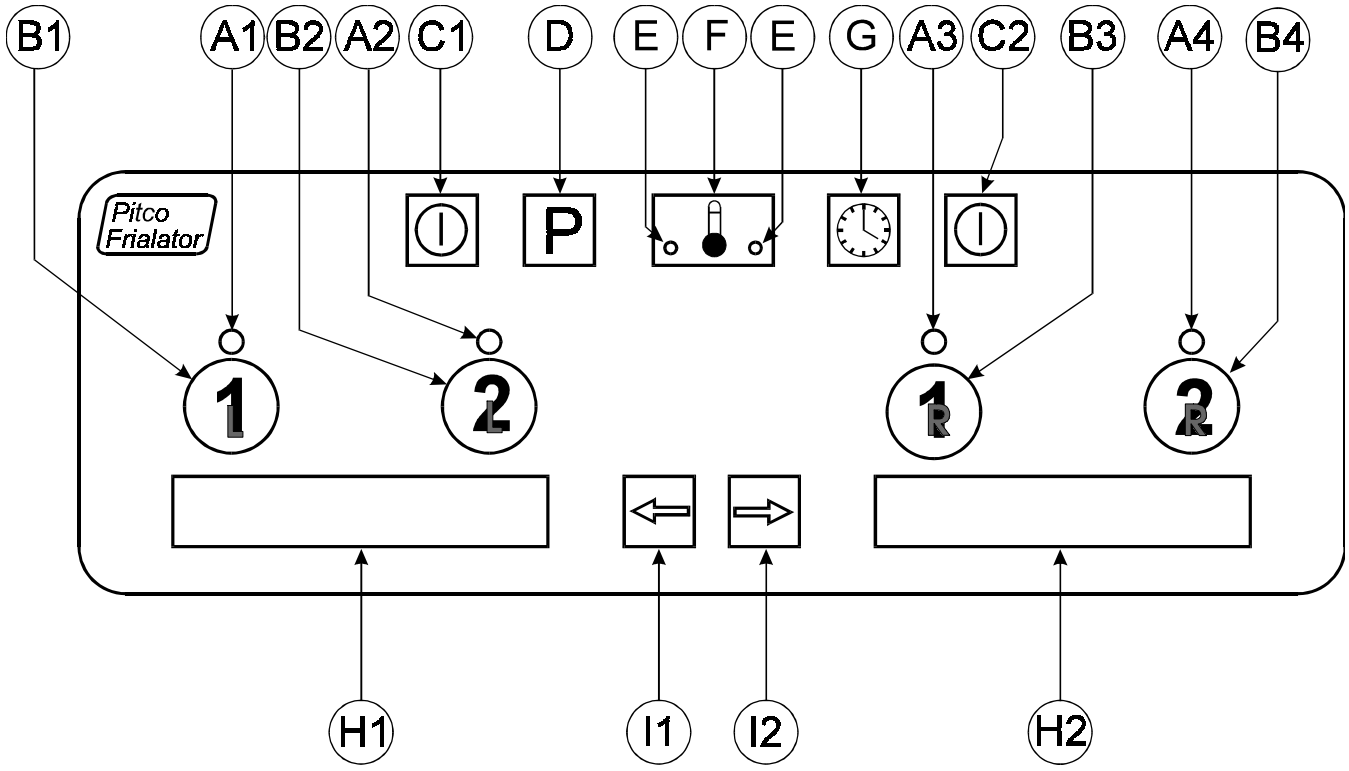
For liquid shortening fill to the level lines indicated on the side of the tank.

Shut Down:

Press the corresponding key to turn the fryer OFF. The Computer display will go blank and all heating functions will cease.

NOTE: When the fryer is not being used, place the cover over the fry tank.

THE PITCO FRIALATOR COOKING COMPUTER



ITEM	DESCRIPTION	FUNCTION
A1 A2 A3 A4	1L Timer "In Use" Indicator light 2L Timer "In Use" Indicator light 1R Timer "In Use" Indicator light 2R Timer "In Use" Indicator light	Light will illuminate when a product key is pressed
B1 B2 B3 B4	1L Program START key 2L Program START key 1R Program START key 2R Program START key	These keys are used to start a product cook cycle
C1 C2	Left Split Vat ON/OFF key Right Split Vat ON/OFF key	Power ON and OFF keys
D	Program key	For programming use
E	Heating Signal Indicator lights (LEDs	Lights will illuminate when the computer calls for a heat cycle
F	Temperature key	Used for checking ACTUAL and SET temp.
G	Program Time key	For programming use
H1 H2	Left Display Window Right Display Window	Illuminated at all times when the machine is ON
I1 I2	Left Selection Arrow Right selection Arrow	For programming use

OPERATING INSTRUCTIONS

NOTE: Refer to page 4 for a complete pictorial view of the Computer/Controller.

NOTE: The hood will also be turned ON if any of the fryers under it is turned ON.

Turn the Computer/Controller ON by pressing the ⏻ key (On Full Vat either ⏻ key can be pressed; on split vats the Left ⏻ operates the Left side and the Right ⏻ operates the Right side.) The Computer/Controller will display the menu item if it is within temperature range and will alternately flash the menu item and "WAIT" if it is not.

To change menu item press the left ⇦ key or right ⇨ key to move through the menu items available. Continue to press the key until the menu item you want to cook is shown in the display. On split vat fryers, first press P then the ⇦ key to choose left side or the ⇨ key for right side, then scroll as above.

If the shortening temperature is below 180°F (82°C) the unit will automatically begin its melt cycle. The heat demand LED(s) will be lit and the heat cycle will go ON and OFF automatically to prevent damaging the shortening. The computer will leave the Melt Cycle automatically and enter Cooking mode where the programmed cooking temperature will be maintained.

Normal Melt Cycle time from a cold start is less than 60 Minutes. Times may vary somewhat due to the temperature of the cold shortening and the power being supplied.

In the Cooking mode, the heat demand LED(s) will remain ON constantly until the Programmed cooking temperature is reached at which time it will cycle ON and OFF with the Elements to maintain that temperature.

Cooking Product:

Fill the baskets with product, drop the product and touch one of the Left Product keys, 1 2 or Right Product keys, R1 R2 to start the cooking timers.

The display will show the cook time in minutes and seconds (**example:** 3 00) this time displayed will count downward toward 0 00. When the pre-programmed Shake time (French Fries only) has elapsed the alarm will sound and the display will show "SHAKE". This indicates that the basket should be shaken. This alarm is canceled automatically if programmed, or by pressing the product key which has the illuminated LED.

In a Full Vat Fryer, the 1 and 2 keys should be used to time the left basket. R1 and R2 keys should be used to time the right basket. Either key on each side work in parallel with the other on that side and will control the timing for that side. **Example:** Either 1 or 2 controls the timing for the left basket. Either R1 or R2 controls the timing for the right basket

In a Split Vat Fryer, if more than one product is being cooked at the same time the LEDs will flash at different rates. Each key 1 2 (Left Side) or R1 R2 (Right Side) are independent of each other. The LED which is flashing on that side indicates the cook cycle which will be completed first. If only one key is pressed then that LED remains steady. **Example:** 1 is pressed first and is timing down, 2 is then pressed. The LED above 1 flashes while the LED above 2 is steady.

NOTE: When an alarm sounds all other LED's will be extinguished and the operator will need to perform the required duty being displayed and cancel the alarm indicated by the flashing LED. When the alarm has been canceled the other times will be displayed in progress. **No new cook cycles can be started until the alarm is cancelled.**

After the cooking time has counted down completely, the alarm will sound and "PULL" will be displayed as well as the LED over the product key that needs attention will flash. If no other products are being cooked in that vat, "QUAL" and a time counting down will be displayed. This is Quality time which indicates how long the last cooked product can be held in good condition. When the quality time reaches the programmed cooking time of the product "QA" will flash in the display.
NOTE: The quality timer is reset if another product cook cycle is begun on either side for Full Vat or on the same side for a Split Vat.

Displaying Actual and Set Vat Temperatures:

Press the Temperature key once to display the actual vat temperature, "ACT XXX°F" will be displayed; press it twice to display the set temperature "SET XXX°F" will be displayed. Press and hold the key to display actual vat temperature as long as the key is held or until alarm occurs.

Low Temperature Indication:

If the actual vat temperature should fall 15°F (8°C) below the set temperature the display will alternately flash "WAIT" and the menu item. Also a very short alarm (chirp) will sound until the vat temperature comes within 15°F (8°C) of the set temperature.

Probe Failure Indication:

Should the probe fail, the display will flash "PROBE" alternating with "FAILURE" and the alarm will sound. To cancel this alarm, the computer (or the one side indicated in the case of a split vat) must be turned OFF.

PROGRAMMING THE COMPUTER

NOTE: The computer must be turned ON and display a menu item before the programming mode can be entered.
To enter the programming mode on full vat or left side split vat machines, press the P key followed by the ⇦ key, then press the P key again followed by the 1 key. On right split vat machines only, use the following sequence of keys to enter the programming mode the P ⇨ P and 1 keys.

Choosing Menu Items:

The left display will show the menu item the right display will indicate "SHOW YES" or "SHOW NO". By pressing the ⇦ and/or ⇨ keys the menu items can be scrolled and selected. In the right display "SHOW YES" or "SHOW NO" will indicate which menu item will be available in cooking mode.
Example: To display only French Fries and Hash Browns on a full vat, press the P ⇦ P and 1 keys, the last displayed item will show in the left display "HASH BRN", right display indicates "SHOW YES". This means that this menu item will be available in the cooking mode. Press the ⇦ key and "PIES" shows in the left display the right display shows "SHOW YES". To change the status press 2. The right display changes to "SHOW NO" indicating that this menu item will not be available in the cooking mode. Press the ⇦ key to scroll to the next menu item, "FR FRIES". The display will indicate "SHOW YES". Since French fries are to be available in the cooking mode no action is needed for this menu item. Press the ⇦ key and continue to change the status of all menu items to "SHOW NO" except "FR FRIES" and "HASH BRN". Press the P key to exit program mode and review the menu items available in cooking mode by pressing the ⇦ and/or ⇨ keys. The only menu items that should show are "FR FRIES" "HASH BRN" and a non menu item "OPTIONS".

Programming Vat Temperature(s):

Each menu item can be programmed for a cooking temperature. To program a cooking temperature, first scroll to the menu item to be programmed, enter the programming mode by pressing the P ⇦ P and

(1) keys for full vat or left side split vat; press the [P] [⇨] [P] and (1) for right side split vat. Press the [ ] key. The left display will show the previously programmed set point **Example:** "SET 360°F". To change press the (1) key for hundreds. The hundreds digit will flash. Press the [⇦] key to lower the temperature, and the [⇨] to raise. To change the tens digit press the (2) key. The tens digit will flash. Press the [⇦] key to lower the temperature, and the [⇨] to raise. To change the ones digit press the (1) key. The ones digit will flash. Press the [⇦] key to lower the temperature, and the [⇨] to raise. Press the [P] key to save the changes and exit the programming mode.

NOTE: A maximum of 380°F (193°C) and minimum of 200°F (93°C) can be programmed.

Manual and Automatic Cancel of Alarms:

The shake alarm can be set to Auto (self-cancel after 7 seconds of sounding) or Manual cancel which requires the product key to be pressed to cancel the audible alarm. To change the status from Manual cancel to Auto cancel, first select the menu item then enter the programming mode by pressing the [P] [⇦] [P] and (1) keys for full vat or left side split vat; and the [P] [⇨] [P] and (1) keys for right side split vat. Then press the [ ] key. The left display will show the alarm **Example:** "SHAKE A" (A for auto), the right display will show "AUTO CNC". To change, press the (2) key. The displays will change to "SHAKE M" and "MAN CNC". Each menu item can be individually programmed in this manner.

Programming Times:

First select the menu item then enter the programming mode by pressing the [P] [⇦] [P] and (1) keys for full vat or left side split vat; and the [P] [⇨] [P] and (1) keys for right side split vat. Then press the [ ] key twice. In the left display A time in Minutes and Seconds will appear in the left display; in the right display the duty name will appear Example: Left "00 30" Right "SHK TIME". To change this time press the (1) key for minutes, the (2) key for tens of seconds, the (1) key for ones of seconds. Press the [P] key to save this time. To change to another duty time within the same menu item press the [⇦] or [⇨] keys for "PULL" or "QUAL". Press the [ ] key and proceed as above. Press the [P] key twice to be able to change menu items and press the [⇦] or [⇨] keys to change. Proceed as above.

NOTE: To return all setting to the factory programmed specifications press the [ ] (1) and (2) keys the left display will show "RESTORE", the right display will show "FACT NO". To reset to factory specs press the (2) key and the right display will read "FACT YES"; press the [P] key to save this choice.

High Limit Testing:

Before testing the High Limits use the [⇦] or [⇨] keys until "OPTIONS" is shown in the left display for full vat and left side of split vat or right display for right side of split vat. Press the [P] [⇦] [P] and (1) keys. Use the [⇦] or [⇨] keys until the left display shows "HI LIMIT" Press the [P] keys again and the actual vat temperatures will be shown **Example:** "ACT 360°F".

First High Limit (Internal)

Press and hold the (1) key. The heat demand relay will engage and the heat demand LED(s) will be lit. (For right side split vat the (1) key must be pressed

and held.) The first high limit is internal to the computer and should trip between the temperatures of 400°F (204°C) and 420°F (215°C). This trip will be indicated in 2 ways: First the heat demand LED(s) will go out; second the display will alternate between "HI 1" and "XXX°F" or "XXX°C", indicating the trip temperature. This display will continue until the vat temperature drops below 400°F (204°C).
If the first high limit fails to trip within the specified range 400°F (204°C) and 420°F (215°C) the display will alternate between "HI 1" and "BAD" until either the second high limit test is started (see below) or the test is ended. Proceed to the Second High Limit test or to end the test press the key twice to turn the fryer OFF and back ON.

Second High Limit (Mechanical)

Proceed with the first high limit test (see above). Once the first high limit has been tripped, press and hold the # 2 Left Product Key or # 2 Right Product Key . The heat demand relay will activate and the heat demand LED(s) will light up. The vat temperature is displayed continuously. The second high limit should trip between 425°F (218°C) and 450°F (232°C). When the trip occurs the display will alternate between "HI 2" and "XXX°F" or "XXX°C" indicating the trip temperature. If the vat temperature reach 460°F (237°C) without tripping the second high limit the computer will automatically shut OFF the heat. The Left Product key or Right Product Key will no longer control the heat demand. After 30 seconds the computer will sound an alarm and the display will alternate between "HI 2" and "BAD". Should this occur the alarm can only be shut off by turning the computer OFF using the key(s).

Changing between Degrees Fahrenheit and Celsius:

In the cooking mode, scroll using the or key until "OPTIONS" is displayed. Press the and keys and scroll again using the or key until "DEGREES" is displayed. Press the key again and "DEGREE F" OR "DEGREE C" will be displayed. Press the key to change. Press the key again to save this choice. To exit to the cooking mode scroll using the or key until "EXIT" is displayed, then press the key.

Boil Mode:

In the cooking mode scroll using the or key until "OPTIONS" is displayed. Press the and keys and scroll again using the or key until "BOIL" is displayed. Press the key to start the boil timer. "BOIL OUT" and then "BOIL 60 00" will be displayed. The "60 00" is a sixty minute timer which will count down during the boil mode.

NOTE: The boil mode cannot be accessed if the vat temperature is above 212°F (100°C). At the end of the boil time cycle the audible alarm will sound one short beep and the display will show "BOIL DONE" and the LED will flash. Press the key under the flashing LED to cancel the boil mode. The display will show "TURN OFF".

NOTE: The unit must be turned OFF using the key to exit boil out mode.

Alarm Volume:

To change the volume of the audible alarms (except Wait Alarm. See below.), in the cooking mode scroll using the or key until "OPTIONS" is displayed. Press the and keys and scroll again using the or key until "VOLUME A" is displayed. Press the key again and the display will show "VOL OFF", "VOL LOW" OR "VOL

HI". Use the ⇦ or ⇨ scroll keys to move between these choices. The alarm will sound as an example of each selection. Press the P key to save any changes made. To exit to cooking mode scroll using the ⇦ or ⇨ keys until "EXIT" is displayed, then press the P key.

Wait Alarm Volume:

To change the volume of the wait alarm, in the cooking mode, scroll using the ⇦ or ⇨ key until "OPTIONS" is displayed. Press the P ⇦ P and 1 keys and scroll again using the ⇦ or ⇨ key until "VOLUME W" is displayed. Press the P key again and the display will show "VOL LOW" OR "VOL HI". Use the # 2 Right Product Key 2 to move between these choices. Press the P key to save changes. To exit to the cooking mode, scroll using the ⇦ or ⇨ key until "EXIT" is displayed, then press the P key.

Language Selection:

In the cooking mode scroll using the ⇦ or ⇨ key until "OPTIONS" is displayed. Press the P ⇦ P and 1 keys and scroll again using the ⇦ or ⇨ key until "LANGUAGE" is displayed. Press the P key and the display will show the current language selection
Example: "ENGLISH". Change languages by pressing the ⇦ or ⇨ key. Press the P key to save your selection. To exit to cooking mode scroll using the ⇦ or ⇨ key until "EXIT" is displayed, then press the P key.

Recovery Time Review:

To review the recovery times, in the cooking mode scroll using the ⇦ or ⇨ key until "OPTIONS" is displayed. Press the P ⇦ P and 1 keys and scroll again using the ⇦ or ⇨ key until "RECOVERY" is displayed. Press the P key again and the display will show the latest recovery time "NEW XXX" . Press the ⇦ or ⇨ key to review the "OLD XXX" and "STD XXX" times.

Filter Timer:

The computer/controller is equipped with a filter timer to time the cleansing of the shortening.
To initiate the filter timer, open the drain valve, the display will show "DRAINING". Once all the shortening has been drained down into the filter, turn the filter return pump ON by opening the RED return valve handle as shown in the filtering instructions on page 10.
KEEP THE DRAIN VALVE OPEN.
Press the 🕓 key. A five minute timer will start (FTR 5 00) at the end of which the alarm will sound and the display will flash "FILTER" "DONE" alternately.
To cancel the audible alarm press the 🕓 key. "CLOSE" "DRAIN" will flash alternately because the drain valve is still open. Closed the drain valve. The display will inidcate "TURN OFF". Continue to pump the shortening until bubbles are seen in the tank. This indicates that the filter return lines have been emptied and the pump can be turned OFF by closing the RED return valve handle.
Press the ⏻ key to turn the fryer OFF.
NOTE: The fryer will not return to the cooking mode until the fryer has been turned OFF and back ON again.

Electric Element Burn Off (Electric Fryers ONLY):

The computer/controller provides a means to perform a controlled burn off of the elements. To enter the Burn Off mode, in the cooking mode scroll using the ⇦ or ⇨ key until "OPTIONS" is displayed. Press the P ⇦ P and 1 keys and scroll again

using the ⇦ or ⇨ key until “BURN OFF” is displayed. Press the 2 key and the Left Display will show “CONFIRM” in the Right Display will show “ELEC NO “. Press the 2 key to change to “ELEC YES” then press the 2 key to begin the three minute heating cycle. The display will show “BURN 3 00”. The heat demand LEDs will remain on indicating the elements are heating. If the 2nd High Limit Trips, ending the elements burn cycle, the display will indicate “IGNITION” “FAILURE”. If the timer ends the burn cycle the alarm will sound, the heat demand LEDs will go out and the display will show “BURN” DONE” alternately. Press the product key below the flashing LED to cancel the alarm. The display will then show “TURN OFF” indicating that the fryer must be turned OFF and back ON to return to the cooking mode.

NOTE: Either side of a split vat can be Burned off.

NOTE: The Burn Off Mode can be ended at anytime by pressing either of the ⏻ keys.

FILTERING INSTRUCTIONS

Filter shortening in accordance to the *Operations and Training Manual.*

WARNING:

Shortening, when it is at cooking temperatures, is very HOT and DANGEROUS! Use extreme caution when handling! Use the proper protective gear such as insulated gloves, aprons, face shield and sleeves when handling hot shortening. When discarding used shortening, drain the fryer into the appropriate receptacle, move the receptacle to the grease barrel and pump the old shortening into the grease barrel.

WARNING:

Do not attempt to drain more than one vat at a time. This will overfill the filter pan and could cause severe injury and equipment damage.

Preparing the filter for use:

- Disengage filter drawer latches by grasping the handle across the front of the pan. Pull up on the handle and the pan can be pulled out.
- Slide drawer forward until it stops.
- Remove the pan cover by grasping the handle on the front right hand side. Push the cover backwards about 1 inch and disengage the rear of the cover from the pan. (You may have to shake the cover to do this.)
- Grasp the Left and Right handles of the Paper Retaining Frame and lift upward to remove it.
- Remove the filter paper or pad by folding the edges inward so that the debris is collected.
- Lift the Paper Support Screen out of the pan.
- The Pan, Paper Support Screen and Paper Retaining Frame can now be cleaned.

NOTE: Be sure that the filter pan is free of any debris which could cause the paper and hold down ring not to seat properly.

- Place the Paper Support Screen in the bottom of the pan making sure that the screen is located on the two retaining pins in the bottom of the pan.
- Place filter Paper or Pad over screen making sure that there is an equal amount of excess paper on each side.
- Place the Retaining Frame on the paper or pad making sure that all edges are being pressed down evenly.
- Add powder (if used) per instructions on packet.
- Replace the cover by pushing the rear edge over the back of the pan, lay the cover onto the pan and pull forward, the cover should now locate itself on the pan edges.
- Slide filter drawer back under fryer making sure that the oil return pipe locates into its mating connection. Both sides should now be latched correctly so that the filter pan remains in place under the fryer.

CAUTION:

Be careful when using the clean out rod. Damage to the drain valve may result.

WARNING:

Hot shortening can cause severe injury. Take care when filtering or disposing of hot shortening. Protective gear such as gloves, apron, face shield and sleeves should be worn.

Operating Instructions of Filter

CAUTION:

Do not attempt to filter unless shortening is at cooking temperature.

- Open the drain valve. *Unlatch the locking pin by pushing the small GREEN lever away from valve body and simultaneously pulling the GREEN drain valve handle down until it stops.* The Display will show "DRAINING".
- Allow the shortening to drain to the level of the heating elements.
- Close the drain valve. *Push the GREEN drain valve handle upward until the locking pin latches. (It is not necessary to push the small GREEN lever in order to make it latch.)* The Display will show "TURN OFF".
- Clean the fry vat.
  Dip the cleaning tool in oil and wet down the vat walls. Sprinkle the walls and elements with McDonald's Fryer Cleanser. Scrub all surfaces with the fryer cleaning tool.

Make sure all cleaner residue is removed from inside the fry vat.

- Open the GREEN Drain Valve.
- Press the key on computer.
  Display will show “FTR MM SS”.
- Open the RED Return Valve. *Pull downward on the Red Lever until you hear the pump operate.*
- Brush the residue in the bottom of tank down into the drain.
- The filter timer will time out and the Display will show “FILTER”/”DONE” and an audible alarm will sound.
- Press the key, the Display will show “CLOSE”/“DRAIN”.
- Close the GREEN Drain Valve. The Display will show “TURN OFF” and the Fry Vat will refill.
  Allow all of the shortening to return to the tank. Bubbles will be produced in the vat when all the shortening has been returned. This means that the return lines have been cleared.
- Close the RED Return Valve. *Push upward on the Red Return Valve Handle*. This will turn the pump off.
- Press the key and the Display will show “OFF”.
- Allow the Drain and Return lines to drain for at least 5 minutes before removing filter pan to reduce dripping.

Your machine is now ready to cook with.

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Computer does not come on nothing shows in either display	A. Main circuit breaker is turned off B. Fryer fuse is blown	A. Locate the correct building circuit breaker and turn OFF and back ON again. B. Call an Authorized Service Technician
Computer heat light comes on but elements do not heat	A. If the oil is hot the Hi - Limit may be tripped	A. Allow the oil to cool, reset the Hi Limit and turn the computer OFF and back ON again.
Computer display shows "OFF" and cannot be turned "ON".	A. Bad computer	A. Locate the correct building circuit breaker and turn OFF and back ON again. If this does not reset the computer call an Authorized Service Technician.
Elements will not lower into the fry vat	A. Latch stuck	A. Lift elements slightly and pull the latch forward, the elements should now drop with a little downward pressure.
RED return valve is open no pump sound can be heard	A. RED return valve not fully open B. Filter circuit breaker may be tripped C. Filter motor Thermal Over-load may be tripped D. Sensor switch may be loose	A. Pull slightly on the RED return valve handle B. Locate the filter circuit breaker behind the door of the left hand fryer and reset it. C. Push RED reset button located on end of filter motor, behind the door of left hand fryer. D. If the mounting screws are loose try to tighten them, if this is not possible call an Authorized Service Agency.
Drain valve is closed and the computer has been reset but still shows "DRAINING" or "TURN OFF"	A. GREEN drain valve is not fully closed B. Sensor switch may be loose	A. Apply a little more pressure to close the valve B. If the mounting screws are loose try to tighten them, if this is not possible call an Authorized Service Agency.
Drain valve is open, the oil is draining slowly or not at all.	A. GREEN drain valve is not fully open B. Drain is plugged with debris	A. Apply a little more pressure to open the valve B. Use the clean out rod from inside the fry vat to clear the drain valve. If this does not clear the blockage, CLOSE the GREEN drain valve and follow the instructions for clearing the main drain line. **CAUTION:** Some HOT oil may come out when the cap is removed. Remove the four thumb screws from the end cap (do NOT lose these.) Use the clean out rod to clear the main drain tube. Install the end cap along with its gasket and four screws. Do not overtighten these screws.

To obtain copies of any McDonalds Operating or Service Manuals please contact Pitco Frialator at the address below, please reference the literature number for the publication you require:

L20-137 - McDonalds Electric Operating Manual
L20-138 - McDonalds Gas Operating Manual
L20-139 - McDonalds Electric Service Manual
L20-140 - McDonalds Gas Service Manual

In the event of problems with or questions about you order, please contact the Pitco Frialator factory, from 8:00 a.m. - 5:00 p.m., Eastern Standard Time, Monday through Friday, toll-free at:

(800)258-3708 US and Canada only or
(603)225-6684 World Wide

In the event of problems with or questions about you equipment, please contact the Pitco Frialator Authorized Service and Parts representative (ASAP) covering you area, through the National Service Network at:

(800)298-1862 US only, 24 hours